

Pumpkin Coffee Cake

Adapted From Recipe on Veganricha.com

Ingredients:

Dry:

-1.5 cups flour (I use $\frac{3}{4}$ cup white and $\frac{3}{4}$ cup wheat)

-1/2 cup powdered sugar

-2 tsp baking powder

-1/4 tsp baking soda

-1/4 tsp salt

-3 heaping tsp pumpkin pie spice

**add $\frac{1}{4}$ cup chopped walnuts or pecans if desired

Wet:

-1 cup pureed pumpkin

-1/2 cup plant milk

-3 TBS coconut oil

-1 tsp lemon juice

- 1 TBSP vanilla

Streusel:

-6 TBSP white flour

-1/3 cup sugar (cane, coconut, white)

-1/2 tsp cinnamon

-1/3 tsp salt

INSTRUCTIONS:

1. Heat oven to 350 degrees. Grease/flour pan, use parchment paper or muffin liners.
2. Add dry ingredients together. Add wet to the mix until just combined. Let sit a few minutes.
3. Make streusel by mixing ingredients with your fingers in a small bowl. Add more oil if needed. Put streusel on top of cake/muffins. Push down slightly.
4. Bake 40 minutes for cake. Rotate every 10 minutes. Muffins bake for 25 minutes rotating once.